



CIRCA ♦ 1888

### STARTERS

- Garlic Bread** toasted bap roll w/ garlic, parsley butter **\$8 (V)**  
**Cheesy Bread** toasted bap roll w/ melted mozzarella cheese **\$10 (V)**  
**Traditional Bruschetta** roma tomato, spanish onion, fresh basil, balsamic & grana padana **\$12 (V)**  
**Salt 'N' Peppered Squid** lightly floured squid served aioli & lemon **ent \$18 main \$26 (G/F) optional**  
**Panko Crumbed Calamari** served with cornichon aioli & lemon **ent \$18 main \$26**  
**Greek Prawns** pan fried prawns, crumbled fetta, tomato, capsicum, garlic, parsley & jasmine rice **ent \$19 main \$29**  
**Spiced Wing Ding Bucket** Mexican flavored wings & wedges w/ sriracha capsicum aioli **\$16**  
**Trio Tasting Plate** jalapeno poppers, mac 'n' cheese croquettes, spiced chicken wing dings w/ chilli aioli **\$18**  
**Guacamole Dip** served w/ fried taco flavoured tortilla bread **\$12 (V)**

### PASTA'S & RISOTTO'S

- Spaghetti Bolognese** biggest and best in town **\$22**  
**Spaghetti Due Sapore** prawns, chorizo, avocado, tomato, spinach, cream, chilli, confit garlic, shallots & parmesan **\$29**  
**Spaghetti Boscaiola** pan fried bacon, cream, mushroom ragout, shallots & parmesan **\$23**  
**5 Field Mushroom Risotto** assorted mushroom ragout, capsicum, roasted tomato, spinach, confit garlic **\$22 (V) (G/F)**  
**Chicken, Chorizo & Pork Risotto** chicken, pork belly, chorizo, tomato, spinach, confit garlic & grana padano **\$26 (G/F)**  
**Gamberi Diavolo Risotto** pan fried prawns, bacon, chilli, tomato, cream, spinach & confit garlic **\$32 (G/F)**

### MEAT

- Wagyu Rump** 200gm wagyu rump cooked to your liking **\$24 (G/F)**  
**Wagyu Rump** 400gm wagyu rump cooked to your liking **\$34 (G/F)**  
**350gm Scotch Fillet** cooked to your liking topped w/ onion rings **\$42 (G/F)**  
**Surf 'N' Turf** 200gm rump cooked to your liking topped w/ s&p prawns & squid w/ hollandaise **\$38**

### CHICKEN

- Italian Crumbed Chicken Breast Schnitzel** served w/ aioli **\$22**  
**Grilled Chicken** grilled breast fillet served w/ aioli **\$22 (G/F)**  
**Godmother Schnitzel** topped w/ melted mozzarella, aioli, guacamole, salt & peppered prawns **\$32**  
**El Diablo Schnitzel** topped w/ Mexican flavoured beef 'n' bean, mozzarella, guacamole, jalapenos & capsicum aioli **\$27**  
**Aussie Schnitzel** topped w/ bbq sauce, grilled bacon, mozzarella & fried egg **\$27**  
**A.B.C. Schnitzel** topped w/ aioli, mozzarella, guacamole, & bacon **\$27**  
**Parmigiana Schnitzel** topped w/ bacon, napoletana sauce, tomato & mozzarella **\$27**

### SEAFOOD

- Grilled Perch** lemon scented perch fillet w/ lemon butter sauce **\$22 (G/F) optional**  
**Beer Battered Fish** crisped battered perch fillets w/ tartare & lemon **\$22**  
**Seafood Sizzling Plate** grilled perch w/ s&p prawns, squid, smoked salmon, lemon butter sauce **\$32 (G/F) optional**  
**Seafood Sizzling Plate** grilled salmon w/ s&p prawns, squid, smoked salmon, lemon butter sauce **\$38 (G/F) optional**  
**Salmon Fillet** cooked to your liking served w/ grilled lemon & ajvar aioli **\$28**

All Mains served w/ 2 choices of chips, creamy mashed potato, jasmine rice, side salad or vegetables

Extras: Gravy \$1 / Pepper, Dianne & Mushroom \$2 / Hollandaise \$3



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## **BURGERS & SALADS**

- The Alroy Steak Burger** wagyu minute steak, angus beef pattie, double bacon, double cheese, pineapple, fried egg, onion rings, tomato, beetroot, pickles, lettuce, fries, aioli & bbq sauce **\$26**
- Americano Burger** slow cooked beef brisket, double crisp bacon, double cheese, mac 'n' cheese croquettes, pickles, tomato, jalapenos, lettuce, aioli, onion rings **\$26**
- Hawaiian Burger** grilled chicken, pineapple, grilled bacon, cheese, lettuce, tomato served w/ fries **\$24**
- Veggie Burger** haloumi, roasted tomato, mushroom ragout, gaucamole, spinach, spanish onion, ajvar aioli & fries **\$23(V)**
- Traditional Caesar** cos lettuce, bacon, anchovies, parmesan, croutons, aioli & fried egg **\$18**
- Warm Haloumi Salad** w/ roasted roma tomato, smashed avocado, spinach, balsamic & toasted walnuts **\$18 (V) (G/F)**
- Alroy Salad** roasted pumpkin, fetta, roasted capsicum, Spanish onion, spinach, honey mustard dressing **\$18 (V) (G/F)**
- ADD Chorizo, Haloumi, Chicken or S&P Squid \$6**
- ADD Avocado or Bacon \$5**
- ADD Prawns or Smoked Salmon \$12**

## **CHEFS SPECIALTIES**

- Ribs 'N' Wings** bbq pork ribs, Mexican spiced wing dings, wedges, soured cream, sweet chilli & guacamole **\$35**
- Texan Plate** bbq pork ribs, chorizo, Mexican spiced wing dings, beef brisket, mac 'n' cheese croquettes, wedges, sour cream, sweet chilli, battered jalapeno poppers & pickles **\$45**
- Pork Ribs** bbq pork ribs w/ wedges, mac 'n' cheese croquettes, jalapeno poppers, pickles, soured cream & sweet chilli **half rack \$32 full rack \$45**
- Beef Brisket Roast** served w/ roasted potatoes, roasted pumpkin, fresh garden vegetables & gravy **\$22**
- Lamb Shank** served w/ creamy mash, fresh beans, minted green pea & onion gravy **\$24 (G/F)**
- Lobster Prawn Mornay** ½ lobster w/ prawn & squid mornay served w/ lemon, rice & salad **\$42 (G/F) optional**
- Pork Belly** twice cooked pork belly served on creamy mashed potato, green beans, wilted spinach & apple sauce **\$29**
- Beef 'n' Bean Quesadilla** served w/ wedges, side salad, guacamole, sweet chilli & soured cream **\$22**

## **FOR THE KIDS**

- 12 years & under**
- Spaghetti Bolognese**
- Cheeseburger & fries**
- Calamari & fries**
- Chicken Nuggets & fries**  
( includes ice cream )
- All \$12**

## **SIDES**

- Wedges** w/ sour cream & sweet chilli **\$10 (V)**
- Bowl Of Steak Fries** **\$8 (V)**
- Homemade Mash Potato** **\$6 (V) (G/F)**
- Fresh Garden Vegetables** **\$6 (V) (G/F)**
- Side Salad** **\$6 (V) (G/F)**
- Fried Battered Onion Rings** **\$8 (V)**
- Fragrant Jasmine Rice** **\$6**

For all Gluten free & allergy options, please inform the staff member at the register

## **DESSERTS**

- Familia** recipe salted caramel sticky date pudding served w/ vanilla ice cream
- Toasted straya** made waffle w/ vanilla ice cream and mixed berry compote
- In house** made creme brulee served w/ berry ragout and crushed caramel biscuit
- Traditional style** Spanish rice pudding topped w/ crushed caramel biscuit and berry compote
- All \$12**